

# kutchara

**Kutchara**— brings the everyday joy of Filipino home cooking to the table—authentic flavours, honest ingredients, and a familiar sense of comfort in every bite.

At the helm is Executive Chef Rexsan Abarquez, whose story begins in Iloilo City and continues through the fields and kitchens from Nueva Ecija to Metro Manila. He grew up around food made with care: ingredients gathered close to home, recipes passed down through family, and meals shared without fuss or pretension. These everyday moments shaped his palate and his philosophy.

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## Heritage Dishes

	Solo	Sharing
<b>Kinilaw na Tanigue</b> Fresh local catch cured in calamansi citrus, ginger, and chili.	375	715
<b>Kansi at Baka</b> Tender beef shank and marrow simmered with lemongrass and young breadfruit, finished with native batwan fruit.	--	830
<b>Whole Inasal na Manok</b> Grilled spatchcocked chicken marinated in calamansi, Negros cane vinegar, garlic, and lemongrass, finished with annatto oil.	--	1115
<b>Ilo-Ilo Batchoy</b> Rich pork and beef broth with egg noodles, pork cracklings, liver, scallions, and bone marrow.	370	--
<b>Kare-Kare</b> Braised oxtail and tripe in peanut sauce, served with seasonal vegetables and shrimp paste.	--	1040

## Panimula/ Starter

	Solo	Sharing
<b>Kalye Calamares</b> Lightly fried cuttle fish with cucumber, onions, chili, and vinegar dip.	360	680
<b>Ensaladang Talong</b> Chargrilled eggplant with tomatoes, onions, and salted egg, dressed in cane vinegar and calamansi.	290	550
<b>Kapampangan Sisig</b> Slow-boiled pork jowl and grilled chicken liver, with red onions, soy sauce, calamansi, and chilis.	380	720
<b>Pansit Canton</b> Wok fried noodles with pork, Chinese sausage, shrimp, snow peas, carrots, and cabbage in a light chicken broth and oyster sauce.	290	550
<b>Misua Guisado</b> Stir-fried misua with shrimp, chicken, squid, snow peas, and spring onions, finished with sesame oil.	375	715

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**Allergen Notice:** Some dishes may contain allergens, please inform your server of any allergies or dietary restrictions before ordering.

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## Ulam/ Mains

	Solo	Sharing
<b>Sinigang</b> Suahe in fresh tamarind broth with tomatoes, okra, long beans, and kangkong.	400	760
<b>Pritong Hito at Burong Mustasa</b> Wok-fried catfish with calamansi, lime zest, and fish sauce, served with pickled mustard greens and Buro.	--	760
<b>Chicken and Pork Adobo</b> Slow-braised chicken and pork in coconut vinegar, garlic, peppercorns, and soy sauce.	450	855
<b>Sinugbang Lumot na Pusit</b> Fresh lumot lightly grilled and dressed in achuete, soy sauce, calamansi, grilled chili, and tomatoes.	370	700
<b>Crispy Pata</b> Slow-boiled pork knuckles, deep-fried crisp, served with onions, garlic, vinegar, and soy sauce.	--	1250

## Gulay/ Vegetables

	Solo	Sharing
<b>Gising-Gising</b> Winged beans and green beans in spicy coconut, finished with chicharon crumble, patis, and bagoong.	300	560
<b>Pinakbet</b> Bitter melon, sweet potato, eggplant, okra, and tomatoes, simmered with house-made bagoong.	290	550
<b>Luntian Salad</b> Luntian greens with calamansi-dayap dressing.	300	--

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## Rice/ Kanin

	Solo	Sharing
<b>Aromatic Garlic Rice</b>	70	135
<b>Steamed Pandan Rice</b>	40	75

## Panghimagas/ Dessert

	Solo	Sharing
<b>Halo-Halo</b> Bananas in syrup, jackfruit, mungo in syrup, coconut milk, evaporated milk, and leche flan.	370	--
<b>Turon</b> Banana and jackfruit in a crisp fried spring roll, topped with caramel sauce and fruit coulis served with ice cream.	190	--

## Pinoy Meryenda/ Snacks

	Solo	Sharing
<b>Chicken Arrozcaldo</b> Warm rice porridge simmered with chicken, ginger, garlic, and onions.	270	--
<b>Champorado</b> Warm sticky rice gently cooked in cocoa, finished with milk powder and muscovado sugar.	320	--
<b>Ginataang Halo-Halo</b> A classic Filipino warm dessert stew made with a vibrant medley of ingredients simmered in sweet, creamy coconut milk.	265	--
<b>Palabok</b> Rice noodles with ground pork and shrimp sauce. Topped with eggs, pork rinds, smoked fish, and green onions.	380	--
<b>Filipino Spaghetti</b> Sweet-style banana ketchup and tomato sauce with ground pork, hotdog, and grated cheese.	350	665

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## Western Snacks

	Solo	Sharing
<b>Kutchara Beef Burger</b> 180-gram charcoal-grilled chuck eye roll beef patty, seasoned with local herbs, onions and cracked pepper, served with crispy onion rings for the perfect smoky and savory bite.	370	--
<b>Barbecue Baked Bun</b> Soft, sweet bun dough filled with savory pork and baked to a golden finish for a comforting, falvorful bite.	250	--
<b>Pulled Pork Soft Shell Bun</b> Twelve-hour marinated pork butt in rich hickory sauce, tucked into a soft shell bun and served with pickled cucumber and onions for a balanced, flavorful bite.	250	--
<b>Crispy Chicken Patty with Jalapeño Corn Salsa</b> A golden, breaded chicken thigh patty pan-fried in unsalted butter for rich flavor, topped with zesty jalapeño corn salsa and served with baked potato wedges.	250	--
<b>Vegetable Lasagna</b> Vegetarian lasagna includes roasted red bell peppers, zucchini, onions, mushrooms, spinach, ricotta, and concasse sauce, layered with fresh lasagna and cheese.	450	--

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## Beverage

### Hot Coffee

Single Espresso	120
Americano	120
Brewed Coffee	130
Café Latte	190
Cappuccino	190
Caramel Macchiato	190
Café Mocha	210

### Cold Coffee

Iced Coffee	130
Iced Latte	190
Iced Cappuccino	190
Iced Café Mocha	210

### Tea

English Breakfast Tea	120
Earl Grey Tea	120
Green Tea	120
Chamomile Tea	120
Peppermint Tea	120

### Chilled Juice

Apple	150
Mango	150
Orange	150
Pineapple	150
Wild Cranberry	150
Calamansi	150
Dalandan	150

### Fresh Juice/Shake

Buko	150
Mango	250
Melon	250
Watermelon	250

Evian	150
Wilkins	60

### Soda

Coke Regular	120
Coke Zero	120
Sprite	120
Royal	120

### Cocktails

Amaretto Sour	350
Long Island Tea	350
Malibu Sunset	350
Margarita	350
Mojito	350
Screw Driver	350

### Mocktails

Calamansi Fizz	300
Shirley Temple	300
Watermelon Smash	300

### Beer

San Miguel Light	160
San Miguel Pale	160

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